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UNITED STATES PATENT AND TRADEMARK OFFICE
CERTIFICATE OF CORRECTION

PATENT NO. : 6,787,158 B1
DATED : September 7, 2004
INVENTOR(S) : Erdmann et al.

Page 1 of 1

It is certified that error appears in the above-identified patent and that said Letters Patent is hereby corrected as shown below:

Title page, Item [54] and Column 1, line 1,

Title, change to -- **PROCESS FOR THE TREATMENT OF A LACTIC RAW MATERIAL** --.

Column 9,

Line 5, after "does not contain substantial", delete ",".

Line 47, after "to adsorb the", delete ":".

Column 12,

Line 17, please add the following claims:

-- 17. The process of claim 1 wherein the treated liquid material has an amino acid profile that is reduced in the threonine and enriched in aromatic amino acids and tryptophan relative to the lactic raw material.

18. The process of claim 17 wherein, relative to the lactic raw material, the threonine content is reduced by about 15 to 40%, and the aromatic amino acids and tryptophan are increased by about 20 to 60%.

19. The process of claim 17, wherein the treated liquid material is included in an infant or dietetic product as protein raw material.

20. The process of claim 9 wherein the treated liquid material is included in an infant or dietetic products as protein raw material.

21. The process of claim 10 wherein the dried treated liquid material is included in an infant or dietetic product as protein raw material.

22. The process of claim 16 wherein the composition is a food composition containing the GMP as an emulsifying, gelling or foaming agent.

23. The process of claim 16 wherein the composition is a dental composition containing the GMP as an agent against plaque and caries. --

24. The process according to claim 12, further comprising the step of freeze-drying the retentate. --

Signed and Sealed this

Eighteenth Day of January, 2005



JON W. DUDAS
Director of the United States Patent and Trademark Office